



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



<b>Establishment Information</b>	
Establishment Name:	Far East Buffet & Grill
Establishment Number #:	605211956

<b>NSPA Survey – To be completed if #57 is “No”</b>	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
3 comp sink	Cl	50	
Bucket	Cl	100	

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)
Atosa ric	34
Wic	35
Wif	10

<b>Food Temperature</b>		
Description	State of Food	Temperature ( Fahrenheit)
Chicken wings	Thawing	32
Diced chicken	Cold Holding	43
Shrimp	Cooking	167
Sweet and sour chicken	Cold Holding	39
Shrimp raw	Cold Holding	39
Chicken on-a stick	Cold Holding	39
Fish	Cold Holding	33
Noodles in wic 1 hr	Cooling	60
Spicy crab	Cold Holding	40
Steak raw	Cold Holding	41
Honey chicken	Hot Holding	167
Sweet and sour chicken	Hot Holding	140
Mussels	Cold Holding	39
Fried rice	Hot Holding	157
Egg drop soup	Hot Holding	155

### Observed Violations

Total # 10

Repeated # 0

- 13: Pans of raw beef and fish stored over vegetables
- 14: Employee washed cutting board and knife and then stored with other knives and cutting boards did not sanitize. Corrected during inspection.
- 33: Chicken wings and imitation crab thawing in sink in water but not in running water
- 34: No thermometer in chest freezer
- 35: Several large containers stored on shelf by back door not labeled
- 37: Containers of sauces and produce stored on floor in wic
- 39: Wet wiping cloth left laying on prep table
- 42: Pans stacked wet on shelf over 3 comp sink
- 45: Severely grooved cutting boards through out kitchen
- 53: Water standing in broken floor tiles in dish area

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Far East Buffet & Grill

Establishment Number : 605211956

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed police with pic
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee washed hands when entering kitchen
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sushi rice timed out on container in sushi area
- 23: Statement posted at sushi station.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

**Additional Comments**

***See last page for additional comments.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.



**Establishment Information**

Establishment Name: Far East Buffet &amp; Grill

Establishment Number : 605211956

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

<b>Establishment Information</b>
----------------------------------

Establishment Name:	Far East Buffet & Grill
---------------------	-------------------------

Establishment Number #:	605211956
-------------------------	-----------

<b>Sources</b>
----------------

Source Type: Food

Source: PFG, UAS Atlanta, First Choice

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

**Additional Comments**